



THE
CARPENTER'S
ARMS

THURSDAY 25th OCTOBER LUNCH

2 Courses 17.5 / 3 Courses 20

Hawkins Bros Sussex Fizz 8.5

Classic Dry Fino Sherry 8

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Feta, Amarillo Peach, Raw Fennel & Walnuts

Coppa di Parma, Roast Beetroot, Rocket & Parmesan

Grilled Sprouting Broccoli, 1924, Pomegranate & Almonds

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Farinata, Goat's Curd, Lentils & Verona Pumpkin

Braised Label Anglaise Chicken, Orecchiette, Cavolo Nero, Ubriaco & Pine Nuts

Grilled Plaice Fillet, Pink Fir Potatoes, Confit Leeks & Aioli

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Calvados & Hazelnut Semifreddo

Williams Pear & Pistachio Tart, Crème Fraiche

Lancashire Cheddar & Pine Honey

Please make us aware of any food allergies & please note that all dishes may contain traces of nuts

A discretionary 12.5 % service charge will be added to your bill